

GIFT VOUCHERS

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APERITIF

Wild Idol, Naturally Alcohol Free Sparkling White <i>Rheinhessen, Germany</i>	125ml 10.00
The Ivy Guest Champagne, <i>Champagne, France</i>	14.50
Veuve Clicquot Yellow Label, <i>Champagne, France</i>	16.50
Nyetimber Classic Cuvee, <i>West Sussex, England</i>	17.00
Veuve Clicquot Rosé, <i>Champagne, France</i>	17.75
Chase Pink Pomello G&T	14.00
Fever-Tree Indian tonic, Grapefruit	
Strawberry & Rhubarb Bellini	11.50
Prosecco, Strawberry & Rhubarb purée	
Salted Caramel Espresso Martini	13.00
Ketel One, Kahlua, Salted caramel, Espresso, Chocolate	
<i>Upgrade Vodka to Grey Goose</i>	+£1.50
Cherry & Apricot Spritz	13.50
Bellamie cherry liqueur, Apricot cordial, Prosecco	

SUNDAY ROAST

Available Sunday 11am to 4pm

BREAKFAST SPECIAL MENU 17.95

Monday - Friday until 11.30am
Saturday - Sunday until 11am

AFTERNOON TEA

Available 3-5pm

PRIVATE DINING

When it comes to creating special occasions, we go above and beyond. Scan the QR code to find out more.

THE IVY

BOURNEMOUTH BRASSERIE

ALL DAY MENU

Spiced Gordal Olives With chilli, coriander and lemon 4.50	Truffle Arancini Rice Balls 6.95	Salt-crusted Sourdough Bread 5.75	Rosemary Glazed Almonds 4.25	Zucchini Fritti With lemon, chilli and mint yoghurt 6.75
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STARTERS

The Ivy Classic Crispy Duck Salad Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce 10.95	Twice-baked Cheese Soufflé Gratinated Monterey Jack and mozzarella in a cream sauce with grated black truffle 10.95	Roasted Scallops Crispy potato rösti, pea purée, Parmesan sauce and grated truffle 15.75	Buffalo Mozzarella with Lovage Pesto Asparagus spears, broad beans, pine nuts and basil 10.75	Spicy Jackfruit and Roasted Peanut Bang Bang Salad Chayote, sesame, white mooli and shredded Chinese leaf 9.50
Steak Tartare with Toast Hand-cut sirloin steak served with shallots, cornichons, capers, parsley and egg yolk 13.50	Salt and Pepper Squid Tempura Miso wasabi mayonnaise, sriracha, coriander and lime 11.95	French Onion Soup Gratinated cheese croutons and parsley 8.75	Whiskey Barrel Wood Smoked Salmon Chive cream cheese, salmon roe, lemon and dark rye bread 14.95	Crab and Avocado Tian Dressed crab with avocado, sliced radish, tomato, coriander and spinach crispbread 12.95

MAINS

Chicken Supreme Milanese with Truffle Sauce Crumbed chicken breast with a fried hen's egg, Parmesan and salad mâche 19.95	Traditional Fish and Chips The Ivy 1917 batter with mushy peas, thick cut chips and tartare sauce 19.95	The Ivy Classic Shepherd's Pie Slow-braised lamb and beef with Cheddar mash, rosemary and red wine sauce 18.95	Scottish Smoked Haddock and Salmon Fishcake Poached free-range hen's egg with a crushed pea and herb sauce 17.50
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GRILL

The Ivy Burger Chargrilled grass-fed beef, toasted brioche roll, horseradish ketchup and thick cut chips 18.95 <i>Add West Country Cheddar 2.75</i> <i>Add dry-cured bacon 2.75</i>	Sirloin Steak 8oz/227g Hand-selected 21 day aged premium beef 28.95	Filet of Beef 7oz/198g Succulent, prime centre cut, grass-fed 35.50	Rib-eye on the Bone 12oz/340g 21 day Himalayan salt wall dry-aged, grass-fed 37.95
Selection of House Sauces 4.25 each Béarnaise Hollandaise Red Wine Peppercorn			

Rendang Duck Curry Slow-braised duck, sweet potato, chilli, coconut "yoghurt", choy sum, toasted coconut, jasmine rice, coriander cress 24.95	Blackened Cod Fillet Soy-glazed cod loin, citrus-pickled fennel, wakame seaweed, sesame seeds, yuzu and herb sauce 23.95	Lobster Linguine Vine-ripened cherry tomatoes, basil, roasted garlic, chilli, extra virgin olive oil and parsley 36.50	Chargrilled Halloumi with Harissa Grains Red peppers, courgette, red chilli, pine nuts, micro salad cress and herb dressing 16.95
Korean Glazed Chicken Avocado and jalapeño sauce, citrus mayonnaise, sesame and pickled mooli 19.75	Rendang Plant-based Curry Sweet potato, green beans, chilli, coconut "yoghurt", choy sum, broccoli, toasted coconut, jasmine rice, coriander cress 19.95	Steak Tartare with Chips Hand-cut sirloin steak served with shallots, cornichons, capers, parsley and egg yolk 28.95	Filet of Sea Bass with Smoked Aubergine Asparagus, pine nuts, olives, tomato and sherry dressing 24.50

SIDES

Creamed Spinach 5.95 with pangrattato, toasted pine nuts and grated Parmesan	Tenderstem Broccoli 6.25 with lemon oil and sea salt	Garden Peas 4.95 with broad beans and baby shoots	Heritage Tomatoes 6.25 with sherry vinegar dressing
Mashed Potato 4.95 with extra virgin olive oil	Baby Gem Lettuce 5.50 with herb dressing, cheese and pine nuts	Jasmine Rice 4.50 with toasted coconut and coriander	Asparagus Spears 7.95 with lemon and extra virgin olive oil
Thick Cut Chips 5.95	Truffle and Parmesan Chips 6.95	Green Beans 4.95 with roasted almonds	

MONTHLY SPECIALS

Linguine with Courgette Ribbons
Crumbled Greek white "cheese", rocket, pine nuts and rustic tomato sauce
15.95

Cataplana-style Seafood Stew
Red mullet with mussels, clams, queen scallops, chorizo and samphire in a spicy tomato sauce
23.75

Osso Buco
Slow-cooked veal shin, saffron risotto, sun-blushed tomatoes, sage, parsley and red wine sauce
26.95

1917 HERITAGE MENU

2 COURSES FOR 19.95

Monday - Thursday 11:30am - Close
Friday 11:30am - 6:30pm

Excluding bank holidays.
Please ask your server for more details.

Introducing THE IVY Premier Rewards App



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Scan for allergy & nutritional information

Vegetarian and vegan menu available on request.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 12.5% will be added to your bill.